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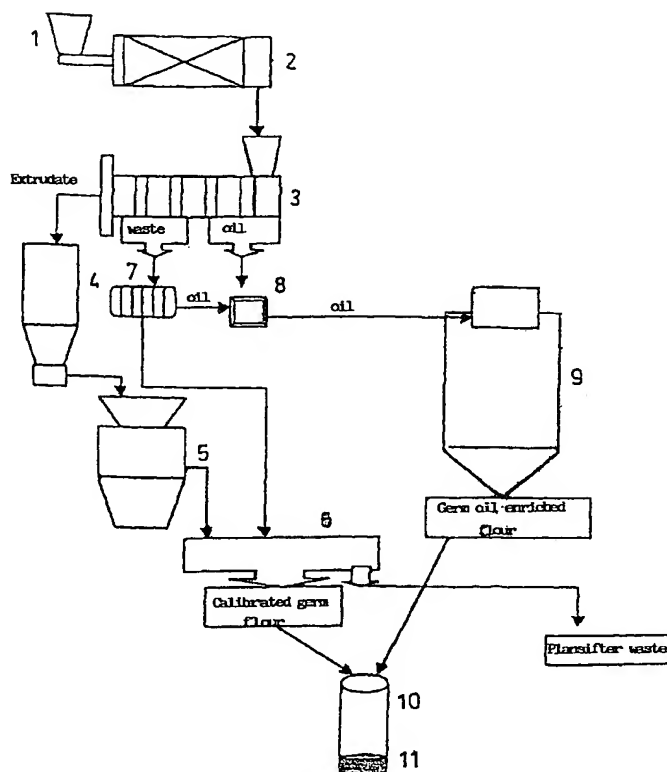
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12 December 2003 (12.12.2003)</p> <p>(25) Filing Language: Italian</p> <p>(26) Publication Language: English</p> <p>(71) Applicant (for all designated States except US): MOLINO DI VIGEVANO S.p.A. [IT/IT]; Via Matteotti, 10, I-27029 Vigevano (IT).</p> <p>(72) Inventors; and</p> <p>(75) Inventors/Applicants (for US only): VARVELLO, Franco [IT/IT]; Via Matteotti, 12, I-27029 Vigevano (IT). VARVELLO, Francesca [IT/IT]; Via Beatrice d'Este, I-27029 Vigevano (IT).</p> | <p>(74) Agents: LONG, Giorgio et al.; Jacobacci & Partners S.p.A., Via Senato, 8, I-20121 Milano (IT).</p> <p>(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.</p> <p>(84) Designated States (regional): ARIPO patent (BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).</p> |
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(54) Title: A CEREAL FLOUR PRODUCTION PROCESS



(57) Abstract: In a first aspect, the present invention relates to a process for producing a flour enriched with cereal germ, comprising the main stages of the separation of the germ oil from the cereal germ, and the use of said oil in order to enrich the type 0, 00, 1, 2 and wholemeal cereal flours, in such a manner as to obtain a germ oil enriched flour. According to a preferred aspect of the invention, said separation stage of the germ oil from the cereal germ comprises the stage of pressing the cereal germ to give the germ oil and a deoiled germ residue which is milled to give the germ flour. In an additional preferred aspect of the present invention, said process comprises the stage of the mixing of the germ flour with the germ oil enriched flour and with the flour obtained from the milling of the cereals, to give the cereal germ enriched flour. The present invention additionally relates to a product obtainable using said process which is a cereal germ enriched cereal flour.



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